

MAKOKO

“Our intention is to make honest food, bringing the very best products from the farm to your plate.

For this we use ingredients so good and fresh they speak for themselves.

Our passionate chefs are obsessed with fundamental techniques and traceability.

For this we support local farmers, use organic products, COSTA RICAN beef, local and sustainable fish, and prepare all our food on site every day.”

All in all, for us a great meal is an emotional experience.

Makoko is a unique Costa Rican contemporary restaurant whose inspiration lies in the kitchens of the world, inviting you to an exciting journey to entice all palates.

TO START

BUFFALA BURRATA \$20

Homemade Bread, Avocado, Grana Padano, Arugula & Flowers

HAND CUT BELLOTERO (100 g) \$55

Iberic Acorn Cured Ham, Bread, Tomato & Olive Oil

HAND CUT TARTAR \$16

Lean Beef Fillet, House Dressing & Grana Padano

CARPACCIO \$19

Angus Rib Eye Steak, Beef Juice Vinaigrette, Melba, Truffle Oil, Dehydrated Cherry Tomato, Grana Padano, Arugula

PIPA CEVICHE \$12

Tender Coconut, Tomato Water, Peanuts, Chili Flakes, Yuzu, Cilantro & Mango

SPINACH SALAD \$15

Smoked Duck Ham, Pecans Vinaigrette, Honey & Tarragon Dressing

 Spicy

 Gluten Free

 Vegetarian

SALES (13%) AND SERVICE (10%) TAX NOT INCLUDED
RAW PRODUCTS CONSUMPTION IS AT CUSTOMER'S OWN RISK

RAW

TUNA 🌱 🌱 \$14

Tuna Tiradito, Yuzu, Jalapeño, Avocado,
Black Salt & Horseradish

CORAL SALMON \$21

Fresh Salmon Carpaccio, Coral Crouton,
Masago, Dill & Pink Salt

RED TARTAR \$12

Queen Seabass or Catch of the Day,
Smoked Guanacaste Saw Dust, Grilled
Pineapple, Annatto, Cilantro & Yuzu

SOUPS

ROASTED TOMATO 🌱 \$16

Roasted Tomatoes, Avocado Cream, Sour
Cream, Corn Chips

SEAFOOD CASSEROLE 🌱 \$16

Seafood Broth, Octopus, Sea Bass, Squid,
Shrimp, Crab Butter, Milk Cream, Turrialba
Cheese, Squash, Fried Rice, Seaweed Salad

FROM THE GRILL

CERTIFIED RIB EYE ANGUS (400 g) \$34

Includes 2 garnishes

BEEF FILLET (220 g) \$24

Includes 2 garnishes

CATCH OF THE DAY \$30

Includes 2 garnishes

GARNISHES \$8

Parmesan Asparagus • Salted Corn • Mashed Potato
& Jalapeño • French Fries • Creamy Spinach • Grilled
Natural Heart of Palm • Vegetables

CHEF'S FAVORITE

GLAZED SHORT RIB  **\$48**

Rustic Mashed Pumpkin, Seasonal
Mushrooms & Curry

SMOKED OCTOPUS **\$24**


Smoked Octopus with Guanacaste Wood and
Grilled, Mandarin Lemon Butter Potatoes,
Carao Honey Sauce, Vegetables, House
Vinaigrette

SIZZLING MAHI MAHI  **\$19**

Bruled Vegetables, Baby Potatos

CARIBBEAN SALMON   **\$32**

Reduction of Mussels, Coconut, Thyme,
Panamanian Chili, Vegetables

DUCK BREAST  **\$32**

Asparagus, Corn Tamal, Roasted Apple,
Camus & Jamaica Reduction

BLACK BURGER **\$16**

Black Bread, Certified Angus, Onion
Marmalade, Bearnaise Sauce, Bacon &
Melted Cheese

RISOTTO & PASTA

SHRIMP RISOTTO  **\$24**

Creole Achiote, Jumbo Shrimp, Cream,
Parmesan Cheese

CAVATELLI WITH GRILLED OCTOPUS **\$30**

Capers, Tomato, "Guaro", Heavy Cream, Dill

 Spicy

 Gluten Free

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